

THE THRICE-A-WEEK EDITION OF THE NEW YORK WORLD

Practically a Daily at the Price of a Weekly. No other Newspaper in the world gives so much at so low a price.

The year 1914 has been the most extraordinary in the history of modern times. It has witnessed the outbreak of the great European war, a struggle so titanic that it makes all others look small.

You live in momentous times, and you should not miss any of the tremendous events that are occurring. No other newspaper will inform you with the promptness and cheapness of the Thrice-a-Week edition of the New York World. Moreover, a year's subscription to it will take you far into our next Presidential campaign.

THE THRICE-A-WEEK WORLD'S regular subscription price is only 1.00 per year, and this pays for 156 papers. We offer this unequalled newspaper and Hopkinsville Kentuckian together for one year for \$2.65.

The regular subscription price of the two papers is \$3.00.

Send all subscriptions to Kentuckian office.

Kentucky Fair Dates.

The following are the dates set for holding the Kentucky fairs for 1915, as far as reported:

Shepherdsville, Aug. 17-4 days.
Hardinsburg, Aug. 18-3 days.
Stndford, Aug. 18-3 days.
Ewing, Aug. 19-3 days.
Nicholasville, Aug. 24-3 days.
Cynthiana, Aug. 24-3 days.
Florence, Aug. 26-3 days.
Alexander, Aug. 31-5 days.
London, Aug. 24-4 days.
Shelbyville, Aug. 25-4 days.
Germantown, Aug. 25-4 days.
Somerset, Aug. 31-4 days.
Barbourville, Sept. 1-3 days.
Hodgenville, Sept. 7-3 days.
Henderson, Sept. 7-5 days.
Kentucky State Fair Louisville, Sept. 13-6 days.
Horse Cave, Sept. 22-4 days.
Glasgow, Sept. 29-4 days.
HOPKINSVILLE, Sept. 29-4 days.
Cave City, Oct. 4-6 days.
Murray, Oct. 6-4 days.

SPECIAL TO WOMEN

The most economical, cleansing and germicidal of all antiseptics is

Paxtine

A soluble Antiseptic Powder to be dissolved in water as needed.

As a medicinal antiseptic for douches in treating catarrh, inflammation or ulceration of nose, throat, and that caused by feminine ills it has no equal. For ten years the Lydia E. Pinkham Medicine Co. has recommended Paxtine in their private correspondence with women, which proves its superiority. Women who have been cured say it is "worth its weight in gold." At druggists. 50c. large box, or by mail, The Paxton Toilet Co., Boston, Mass.

A Word to the Borrower

IF you are a borrower of this paper, don't you think it is an injustice to the man who is paying for it? He may be looking for it at this very moment. Make it a regular visitor to your home. The subscription price is an investment that will repay you well.

□ □ □ □ □

SAVE YOUR Razor Blades

Single Edge 25c Dozen
Double " 35c "

WE CAN PLEASE YOU.
BRING THEM TO
COOK'S DRUG STORE
9th and Main Sts.

Don't Worry—Eat.

Memphis, Tenn.—Mrs. Emma D. Looney, of this place, says: "I suffered misery for nearly eight years, but since taking Cardui, I am much stronger, and I haven't missed a single meal. I hardly know how to express my gratitude." Don't worry about your symptoms—Cardui doesn't treat them. What you need is strength. Cardui helps you to get it. Take Cardui, because other tonics and medicines do not contain its peculiar and successful ingredients, imported especially for its manufacture. Half a century of success has stamped Cardui with the seal of public approval. During this time, Cardui has benefited a million women. Why not you? Try it to-day.—Advertisement.

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In New Location Over
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W. A. P'POOL & SON.

Roumanian Characteristics.
The Roumanians are fond of their folk tales and proverbs. One of the most popular of the proverbs is: "The Roumanian never dies." The Roumanian is anything but arrogant, yet the pride shown in the proverb is exemplified again in the fact that he will not do domestic service if he can avoid it.



Time Card

Effective Friday, Apr. 2, 1915
TRAINS GOING SOUTH.
No. 93—C. & N. O. Lim. 11:56 p. m.
No. 51—St. L. Express 5:29 p. m.
No. 96—Dixie Flyer 9:35 a. m.
No. 55—Hopkinsville Ar. 7:00 a. m.
No. 53—St. L. Fast Mail 5:24 a. m.
TRAINS GOING NORTH.
No. 92—C. & St. L. Lim., 5:29 a. m.
No. 52—St. Louis Express, 9:55 a. m.
No. 94—Dixie Flyer, 7:08 p. m.
No. 56—Hopkinsville Ac. 8:55 p. m.
No. 54—St. L. Fast Mail 10:16 p. m.
No. 51 connects at Guthrie for Memphis and points as far south as Etna, and for Louisville Cincinnati and the East.
Nos. 55 and 56 make direct connections at Guthrie for Louisville, Cincinnati and all points north and east thereof.
No. 55 carries through sleepers to Atlanta, Macon, Jacksonville, St. Augustine and Tampa, Fla. Also Pullman sleepers to New Orleans. Connects at Guthrie for points East and West. No. 56 will carry local passengers for points north Hopkinsville, Tenn.

J. C. HOGE, Agt.

SALADS FOR SUMMER

EASILY PREPARED AND APPETIZING PREPARATIONS.

What is Known as Philadelphia Lobster Salad is One of the Best—Excellent When Made With Potatoes and Apples.

Philadelphia Lobster Salad.—Boil one large or two medium-sized lobsters and pick to pieces when cold. To make the dressing for them, beat the yolks of two raw eggs with a teaspoonful of salt, a pinch of cayenne, one-half teaspoonful powdered sugar and full teaspoonful mustard wet with vinegar. Add gradually, and at first very slowly, one cupful olive oil. When quite thick whip in the strained juice of one lemon. Beat five minutes before adding two tablespoonfuls vinegar. Just before serving add to the dressing one-fourth cupful of sweet cream whipped to a froth; stir all well together and into the lobster. Line a salad bowl with the crisp heart leaves of lettuce, put in the seasoned meat and cover with a little more whipped cream. If a little more acid is liked, four tablespoonfuls of vinegar may be used.

Walnut Salad.—Chop lettuce and the whites of two eggs, hard boiled, separately, not too fine. Toss lightly together, sprinkle the top thickly with English walnuts and the yolks of the eggs chopped coarsely. Pour over them any good salad dressing and serve on crisp leaves of lettuce.

Potato and Apple Salad.—Cut in small cubes four cold boiled potatoes and six tart apples that have been peeled and parboiled without sugar for five minutes. Dress in the order given with one-fourth of a teaspoonful of paprika, two teaspoonfuls of salt, six tablespoonfuls of olive oil, a tablespoonful of onion juice, a drop or two of table sauce and six teaspoonfuls of white vinegar; allow the ingredients to marinate in the dressing for ten minutes and then serve in individual lettuce nests, garnish with stuffed olives and rings of apples sprinkled with lemon juice to preserve their whiteness.

Cucumber and Water Cress Salad With Banana Dressing.—Mince finely a bunch of fresh water cress and chop in small pieces of medium-sized cucumber that has been soaked in iced salt water for three-quarters of an hour; toss the two vegetables lightly together and place directly on the ice until ready to serve, seasoning in the process with a saltspoonful of salt, a pinch of white pepper and a little celery salt. Prepare the dressing by pressing three bananas through a puree sieve, heating to a paste with beaten egg and beat for five minutes longer, slowly pouring in three tablespoonfuls of olive oil and stirring constantly; season with a little French mustard, a few drops of lemon juice and a sprinkling of powdered cinnamon, and pour over the cress and cucumber; arrange on a salpicon of chopped celery garnished with quarters of lemon and blanched nuts.

Orange Custard Pudding.
Six oranges pared and cut in small pieces. Place in baking dish and sprinkle over them one cupful of sugar. Beat the yolks of three eggs till quite foamy. Then with two tablespoonfuls of cornstarch dissolve in a little cold milk, stir into 1½ pints boiling milk on top of stove, stirring constantly to prevent scorching, until it thickens. Then remove and let cool a little. Flavor with one tablespoonful of butter, one tablespoonful flour, one small teaspoonful salt and pepper to taste. Cook potatoes until soft, then mash them; cook milk and onion separately and when starting to boil add the mashed potatoes. Make a thickening of the flour and butter and a little of the milk; then add to the milk and potato and cook five or ten minutes. A little chopped parsley and celery salt are an improvement, if desired.

Scalloped Macaroni.
Take the remnants of any fresh-roasted meat and cut in thin slices; lay them in a dish with a little plain boiled macaroni, season thoroughly with salt and pepper, add a little catchup; fill a deep dish half full, add a very little finely chopped onion and a layer of sliced tomatoes, having previously covered the meat with stock or gravy; make a thick crust of mashed potatoes and bake till this is brown in an oven that is not too hot; this is a meal in itself.

Leather Cake.
One cupful of sugar, one cupful of milk, two scant cupfuls of flour, one egg, one tablespoonful of butter, half teaspoonful soda, one of cream of tartar and flour to taste. Soften (but do not melt) the butter and beat in sugar, then beaten egg, then add milk, then flour sifted several times with saleratus and cream of tartar. This makes a splendid fine-grained loaf cake and is not at all like a cheap cake.

To Clean Shades.
Wring cloth out in warm water (not hot). Have dish of baking soda. Dip cloth in soda, wipe off shade, then take a dry cloth to dry shade. You will find the shades look like new. At first they will look dark, but will dry out as white as when new.

Creamed Tomatoes on Toast.
To each cupful stewed tomatoes add one teaspoonful each flour and butter creamed together. Season with salt and pepper. Cook until it thickens. Pour over toast and serve at once.

Here's The Best CONTEST OF ALL

EVERY CONTESTANT A WINNER
AND NOBODY CAN LOSE

Trip To Mammoth Cave Will Not Cost A Cent

The Kentuckian has put on a subscription campaign which began July 19, which every contestant will be a prize winner, in which the contestants can work together and help each other and all unite in a common purpose. The plan is a simple one and the proposition is that every lady or girl who secures a club of 20 subscribers to the Kentuckian at \$2 for a year's subscription, or a larger number of shorter term ones to make \$40, will be given a FREE TRIP to MAMMOTH CAVE, all expenses paid, occupying two days.

Trips to the Cave are always fascinating, especially to the young, and everybody desires at some time to see this greatest of all caverns, the one thing above all else that makes Kentucky a mecca for tourists the world over. Even those who have seen the Cave before find something attractive in visits again and again. The Cave is so vast, its wonders so great and its attractions so numerous that one never tires of inspecting its miles and miles of underground passages.

There is not a neighborhood in Christian or adjoining counties in which some young lady cannot in one day secure 20 subscribers who will pay for a year's subscription to the Kentuckian and the deed is done, and this wonder of the world may be visited without its costing her one cent. The rules of the contest will be easily understood and capable of no understanding.

Subscriptions May Be Sent In at Any Time
From Now Until September 15.

They may be for a year or fractional parts of a year to make up \$40 in each club. They may be for one year or more than one, not to exceed 5 years to any one subscriber.

Voluntary renewals in the office cannot be credited to clubs. The young ladies may secure rewards but must bring or send subscriptions in themselves.

Should any girl fail to collect a full club, she may transfer her strength to some friend, or by paying the amount necessary to complete the cost of the trip in cash, she may go on the same basis as the others.

The Contest Began Monday, July 19th And Will
Close September 15th.

There will be no restrictions or limitations as to the territory. Get subscribers anywhere in or out of the county.

Only such payments on subscriptions as are made on or after July 19 will be included in clubs.

The contest will be conducted by the Business Manager of The Kentuckian and the names of those who desire to enter the contest for the trips offered will be given every possible assistance in getting up clubs.

In former contests many girls who did effective work in securing subscribers failed to secure awards, because others got more subscribers. This time every dollar collected represents a fixed value and every girl who gets up a club will be sure of the trip. The more the merrier. We would like to take 100 girls on this great outing.

WHO WILL BE THE FIRST?
ALL FOR A RECEIPT BOOK NOW AND GET
BUSY. SEE IF YOU CANNOT CINCH THE
TRIP BY ONE DAY'S WORK.